



from **AGA**

Users Instructions for Rayburn 200 G/L Gas-Fired Cooker



FOR USE IN GB & IE

PLEASE READ THESE INSTRUCTIONS BEFORE USING THIS APPLIANCE

Consumer Protection

As responsible manufacturers we take care to make sure that our products are designed and constructed to meet the required safety standards when properly installed and used.

IMPORTANT NOTICE: PLEASE READ THE ACCOMPANYING WARRANTY. Any alteration that is not approved by AGA, could invalidate the approval of the appliance, the warranty and could also infringe the current issue of the statutory requirements.

IMPORTANT:

This appliance could contain any of the materials that are indicated. It is the Users/Installers responsibility to ensure that the necessary personal protective clothing is worn when handling, where applicable, the pertinent parts that contain any

of the listed materials could be interpreted as being injurious to health and safety, see below for information.

Fire cement – when handling use disposable gloves.

Glues and Sealants – exercise caution - if these are still in liquid form use face mask and disposable gloves.

Glass Yarn, Mineral Wool, Insulation Pads, Ceramic Fibre, Kerosene Oil – may be harmful if inhaled, may be irritating to skin, eyes, nose and throat. When handling avoid inhaling and contact with skin or eyes. Use disposable gloves, face masks and eye protection. After handling wash hands and other exposed parts. When disposing of the product reduce dust with water spray, ensure that parts are securely wrapped.

INTRODUCTION

THIS APPLIANCE MUST BE INSTALLED IN ACCORDANCE WITH THE RULES IN FORCE AND USED ONLY IN A SUFFICIENTLY VENTILATED SPACE.

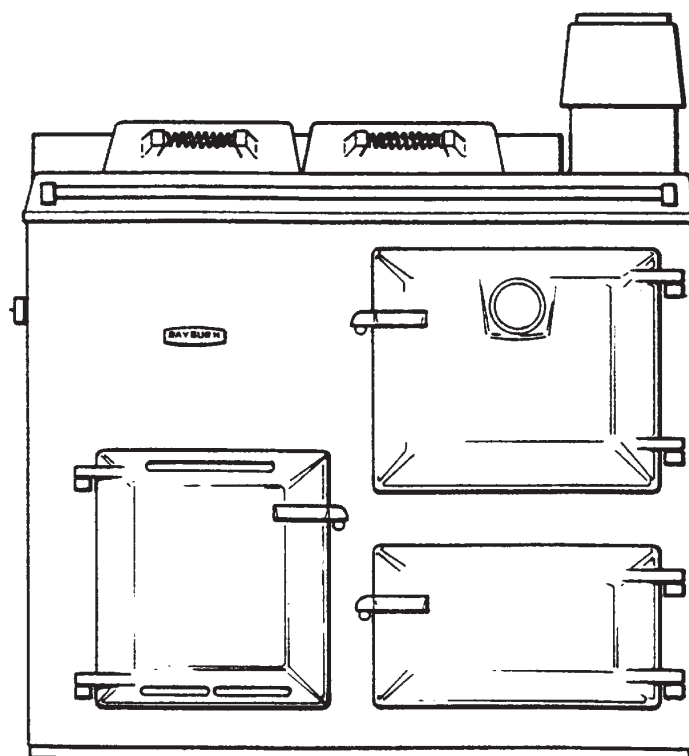
The cooker you have chosen has a well known pedigree and is the result of many years evolution and development. The cooking performance and features of the popular and proven solid fuel Rayburn cookers have been preserved and integrated into the Rayburn Cookmaster 200 G/L GAS FIRED COOKER. The cooking facilities consist of a heat-graduated hot plate, cast iron main and lower ovens.

An optional programmer can be set to operate your Rayburn.

Your Rayburn is easy to use. To get the best from it, please read this leaflet and carefully follow the instructions before using your Rayburn for the first time.

You will find supplied with your Rayburn the following:-

- 1 solid shelf
- 2 grid shelves
- 1 meat tin
- 1 grill rack
- 1 cookbook



ELECTRICAL INSTALLATION

Checks to ensure electrical safety should be carried out by a competent person.

Electricity Supply


WARNING: THIS APPLIANCE MUST BE EARTHED.

A 220/240V ~ 50Hz electrical supply is required near to the appliance. The appliance is supplied with a 0.75m² 3 - core 85pC rated PVC x 3m long replaceable power supply cable having a label attached to the end of the cable giving details of the cable core colour-coding and their function, which should be adhered to. The appliance must be protected by a 3 amp fuse if a 13 amp plug is used.

For details of Programmer Wiring, see separate Installation Instructions.

To connect a Plug

As the colour of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:-

1. The wire which is coloured green-yellow must be connected to the terminal in the plug which is marked with the letter E or by the earth symbol  or coloured green or green and yellow.
2. The wire which is coloured blue must be connected to the terminal which is marked with the letter N or coloured black.
3. The wire which is coloured brown must be connected to the terminal which is marked with the letter L or coloured red.

Gas Safety Installation and Use

In your own interests and that of safety, it is the law that all gas appliances are installed by a competent person in accordance with the Regulations in force.

The whole gas installation, including the gas meter shall be inspected and tested for soundness, and purged up to the appliance gas cock.

INSTRUCTIONS

When you light your cooker for the first time it may give out a slight odour, this will soon disappear.

This appliance is fitted with combustion discharge safety device (CDSD) which will switch off the appliance in adverse flue conditions, therefore before turning the main burners ensure that the manual reset button is depressed. Fig. 1.

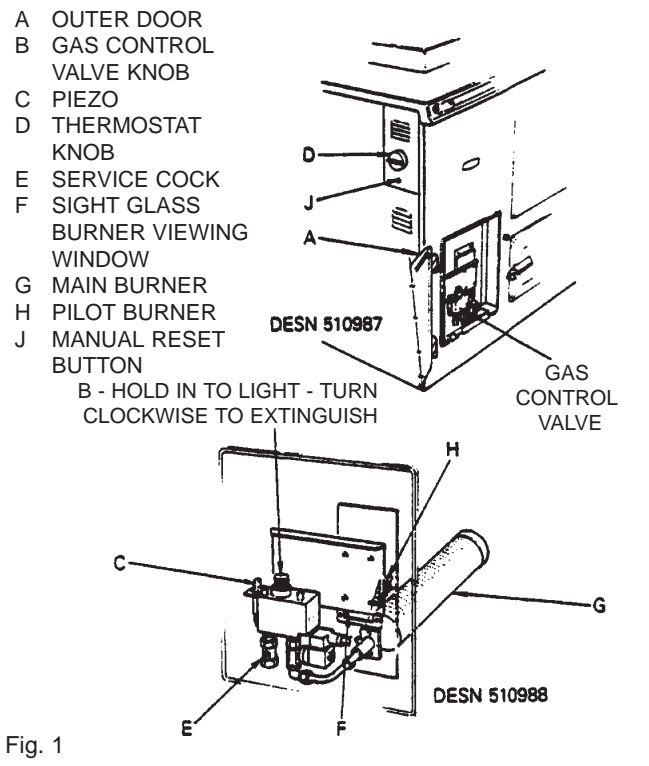



Fig. 1

LIGHTING THE BURNER - SEE FIG. 1


1. Switch OFF the electricity supply at the wall socket or if the optional programmer is fitted ensure that it is switched to the OFF position.
2. Ensure that the thermostat knob **D** is at the O position (Fig. 1).
3. Open the outer door **A**.
4. Turn ON the service cock **E** (below the cooker burner control valve) so that the line of the top of the service cock **E** is in line with the pipework.
5. Turn cooker burner control knob **B** to the ignition symbol  and depress it fully (see Fig. 2).
6. Keeping the cooker burner control knob **B** depressed fully, simultaneously press Piezo spark generator **C** repeatedly until the pilot flame lights.

This is visible through the sight glass **F**. (A few seconds must be allowed for the gas to reach the pilot burner). (See Fig. 1).

7. Continue to hold down cooker burner control knob **B** for at least 15 seconds after the pilot flame has lit, then release the knob slowly. The pilot flame should then remain alight.

IMPORTANT

If the flame does not remain alight, wait 3 minutes and repeat the sequence, holding the knobs for a slightly longer time.

8. Turn the cooker control **B** to the large main flame symbol  (See Fig. 2).

9. Turn on electricity supply and if the optional programmer is fitted set it to 'Continuous'.
10. Turn the thermostat knob **D** to MAX (9) and check that the main burner flame has lit.
11. Close the outer door **A**.
12. Select the setting of thermostat **D** to suit your needs.
13. Ensure both hotplate insulating covers are closed down to conserve heat in the hotplate.

TO TURN OFF COOKER BURNER

LONG PERIODS: SWITCH THE ELECTRICITY OFF AT THE WALL SOCKET, AND TURN THE COOKER BURNER CONTROL KNOB **B** CLOCKWISE UNTIL THE KNOB SYMBOL **O** IS IN THE "GAS OFF" POSITION (See Fig. 2) AND THIS WILL EXTINGUISH THE PILOT LIGHT. TO RE-LIGHT, FOLLOW THE PROCEDURE GIVEN UNDER 'LIGHTING THE BURNER'.

TO USE THE HOT PLATE AND OVENS

DO NOT LEAVE THE ROASTING OVEN DOOR OPEN - If left open for any length of time over-heating may cause damage to some components within the appliance.

To increase the temperature of the hotplate and ovens turn the thermostat knob **D** (See Fig. 1) to the required setting.

THE HOTPLATE

The single hotplate of your Rayburn is graduated in temperature, the hottest side is on the left hand side and cooler over the ovens. Just slide pans to a hotter or cooler area depending on whether boiling or simmering is required. The hotplate temperature is also variable, depending upon the setting used; the higher the setting the hotter the hotplate.

Made of thick cast iron, the hotplate is ground flat. In order to ensure perfect contact and even heat distribution it is recommended that all pans and utensils used have thick ground bases. Pans should also have tight fitting lids for greater efficiency.

NOTE: Hotplate cooking is quicker when the gas burner is on high fire. So increase the setting on the thermostat knob **D** (see Fig. 1) to increase the temperature of the hotplate. (This hotplate gains in heat quicker than the oven).

Keep the insulated hotplate covers down when the hotplate is not being used to conserve heat.

If the programmer is not in use turn the thermostat knob **D** to number 9 setting in the morning to increase the hotplate temperature and minimise the time to boil a kettle. Then turn to the setting required.

THE OVENS

Both the ovens are made of thick cast iron and are indirectly heated.

Main Oven

This oven is thermostatically controlled by the thermostat knob **D** (see Fig. 1). When the oven reaches the desired temperature this is maintained by the thermostat.

As a guide, the numbered settings give the following approximate oven temperatures and an indication of heat-up-time.

The thermodial temperature on the oven door is the approximate temperature in the centre of the oven.

NOTE: Due to the varying operating demands on the cooker the thermostat temperature relative to the thermostat knob is given as a guide only.

SETTING	APPROXIMATE MAIN OVEN TEMPERATURE	APPROXIMATE HEAT UP TIME FROM LOW
	LOW	IDLING
2	140-160°C (284-320°F)	18 MINS
4	170-190°C (338-374°F)	30 MINS
6	195-215°C (383-419°F)	40 MINS
8	220-240°C (428-464°F)	53 MINS
9	234-255°C (455-491°F)	60 MINS

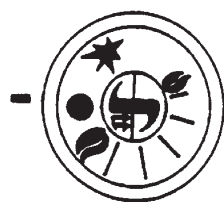
When the ovens are not required during the day and overnight, then turn to the LOW (idling) setting to give the lowest burning rate.

NOTE: When the main oven is at LOW, slow cooking and meringues can be cooked here.

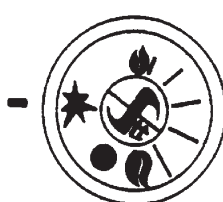
Lower Oven

The temperature of the cast iron lower oven is dependent upon the temperature of the main oven. As a guide, it is around half the temperature of the main oven. This means it can be used as a cooking oven when the main oven is at higher temperature i.e. over (200°C) for meringues, casseroles, milk puddings, etc.

Best results are obtained if food is brought up to heat



GAS OFF



IGNITION



BURNER ON
PRESS DOWN & RETURN

OPERATING POSITIONS FOR GAS CONTROL KNOB 'B'

(either on the hotplate or the main oven) first, then transferred to the lower oven. (The exception being meringues).

Some examples of items that are suitable for lower oven temperatures are given below for these times the thermostat knob D (see Fig. 1) is above setting 6:-

Casseroles:- Bring to boiling point, place on floor of lower oven for about 2½ to 3 hours.

Rice Pudding:- Bring to boiling point, place in middle of lower oven for about 2 to 3 hours.

Lemon Meringue Pie:- To cook meringue topping place completed pie in lower oven for about 1¾ hours.

Meringues:- Place on baking parchment on the solid sheet. middle of the lower oven, for about 1½ to 2 hours.

When the main oven is at a cooler temperature the lower oven can be used for warming plates and other dishes and for keeping food warm.

PROGRAMMER (OPTIONAL)

This control is available giving three individual time settings and an override control. It may be used for the following:

1. Pre-set morning program to turn cooker to desired temperature, so that cooker is available for immediate use on rising.
2. Mid-day or evening timing to suit meal times.
3. Alternative third program setting if needed.

Please refer to the separate manual provided for the programmer for the method of setting up the programmer.

The programmer can be set to give the desired cooking temperature when you want it, without having to wait for the warming up period. For example, if you wish to cook breakfast at 7:30 am, the programmer can be set to give the required heat up time prior to this. Thus, if it takes 60 minutes to come to the temperature you require, the programmer will be set to operate at 6:30 am and the thermostat knob **D** (see Fig. 1) set to the position you require the night before. The programmer switches on at 6:30 am and the cooker will commence to warm up. The 'Time Off' will need to be set to allow sufficient time for your cooking period.

The recommendations for the best use of the appliance are guidelines only and the respective setting of the cooker thermostat knob which suits your requirements will be apparent with experience.

MAINTENANCE

It is important to have the appliance serviced once a year by a competent maintenance engineer.

WARNING: IF A GAS LEAK OR FAULT IS SUSPECTED, TURN OFF THE APPLIANCE AND CONSULT YOUR LOCAL INSTALLER.

Rayburns are designed to be continuous burning appliances. if left unlit for any amount of time, leave the doors slightly open to allow circulation.

CLEANING

REMEMBER: BE CAREFUL OF THE HOT APPLIANCE.

DO NOT USE A STEAM CLEANER TO CLEAN THIS COOKER,

To keep the vitreous enamelled surface bright and clean, wipe over daily with a soapy damp cloth, followed by a polish with a clean dry duster. If milk, fruit juice or anything containing acid is spilt on the top plate or down the cooker, be sure to wipe it immediately or the vitreous enamel may be permanently discoloured. Keep a damp cloth handy, while cooking to wipe up spills as they occur, so they do not harden and become more difficult to remove later. If spills do become baked on, a cream cleanser can be used. For stubborn deposits a soap impregnated pad can be carefully used on the vitreous enamel.

In the main oven, spills and fat splashes are carbonised at high temperatures, occasionally brush out with a stiff brush. The oven door can be removed by cleaning DO NOT immerse in water. Shelves can be soaked and cleaned with a cream cleanser.

The lower oven can be wiped out with a damp cloth.

Both insulating covers should be raised and allowed to cool before cleaning with a soapy damp cloth.

Use a wire brush to keep the cast iron hotplate clean.

General cleaning is best carried out when the Rayburn is cool.

DO NOT USE OVEN CLEANERS, CONTAINING CITRIC ACID ON ENAMELLED SURFACES.

NOTE: SMOKE/SMELL EMITTED DURING INITIAL USAGE

Some parts of the cooker have been coated with a light covering of protective oil. During initial operation of the cooker, this may cause smoke/smell to be emitted and is not a fault with the appliance, it is therefore advisable to open doors and or windows to allow for ventilation. Lift the lids to prevent staining the linings.

IMPORTANT NOTE: AGA recommend Vitreous Enamel Association Approved Cleaners for cleaning vitreous enamelled surfaces of this product.

But they are unsuitable for use on: chrome and stainless steel components, hand-rails and their brackets.

COOKING HINTS

The oven is indirectly heated from outside by hot gases from the heat source so that no flame or elements within the oven means full use can be made of the whole cooking space.

The main oven is slightly hotter towards the top than the bottom. At a low idling heat the main oven can be used for long slow cooking such as casseroles, stock, soup, ratatouille, curries, meringues, crème caramel's, rice puddings etc., all of which benefit from the gentle slow heat, and as the oven is vented into the flue, cooking smells disappear to the outside.

Alternatively, the lower oven can be used for slow cooking when the main oven is being used at a high temperature.

One of the many benefits of the cast iron main oven is that the floor of the oven is hotter than that of a conventional cooker. No need to bake quiche pastry "blind", just place the flan dish on the oven floor for "soggy-free" pastry. When the oven is hot, the floor of the oven can be used for shallow frying (a cast iron dish is recommended) with the added advantage that fat splashes are carbonised, so cleaning is minimised and frying smells are taken away through the flue.

For perfect baking results, turn food during cooking.

The top of a hot oven is where grilling takes place. Place the grill rack in the meat tin arrange food to be grilled on the grill rack and slide onto the top set of runners of the main oven.

The thermodial temperature gauge on the main oven door is a guide to the internal oven temperature. Remember though, on opening the door the temperature will appear to drop, do not worry, close the door and after a few minutes the oven temperature can be read again. Heat is not lost as quickly from a cast iron oven, as a pressed metal boxed type, so you can peep at a cake to see how it is cooking without it sinking.

As you have probably realised, the meat tin supplied with your Rayburn fits the oven size, hanging directly from the runners, so leaving the grid shelves free for other dishes. The oven grid shelves are designed to be non-tilt and should be fitted with the upstand to the top at the back, so when pulled forward the shelf cannot come right out.

The solid shelf can be used as a baking sheet or as a heat deflector. If the oven is too hot or food already in the oven is beginning to over-brown, slide the solid shelf above the food. To be effective, this shelf should be stored out of the oven so that it is used from cold.

NOTE: IT IS NOT ADVISABLE TO PUT VERY WET CLOTHES ONTO THE HAND RAIL AS THIS MAY CRAZE THE ENAMEL.

Further accessories (extra meat tins, shelves, solid shelves are available from your stockist).

**For further advice or information contact
your local distributor/stockist**

With AGA's policy of continuous product improvement, the Company reserves the right to change specifications and make modifications to the appliance described at any time.



from The AGA logo is a small, dark, horizontally-oriented oval with the letters "AGA" in a white, sans-serif font.

Manufactured by
AGA
Station Road
Ketley Telford
Shropshire TF1 5AQ
England

www.rayburn-web.co.uk
www.agacookshop.co.uk
www.agalinks.com